

Experience Menu

Trout

Cured trout with various preparations of beetroot and tarragon

Dutch Asparagus

Dutch asparagus with turnip greens, hazelnuts, and a Dutch asparagus sauce

Sole

Sole with IJsselmeer eel, purslane, and a purslane sauce

Lamb

Dutch lamb with double-shelled broad beans and a lovage and thyme sauce

Entrecôte

Entrecôte with asparagus, wild garlic, and morel mushrooms

Mango

Mango with lychee, banana, and white sesame

Or

Guanaja Chocolate 70%

70% pure Guanaja chocolate with mandarin and passion fruit sorbet

4-Course Culinary Experience €69.50

Asparagus / Sole / Entrecôte / Mango

6-Course Culinary Experience €125.00

Trout / Asparagus / Sole / Lamb / Entrecôte / Choice of dessert

Gillardeau Oysters

Classic raw with shallot vinaigrette – €6.50

Poached in champagne with beurre blanc and caviar – €14.50

Menu can be extended with:

Tuna – Signature Dish €32.50

Chef's signature tuna in two preparations with tomato, anchovy, and chorizo

Langoustine €60.00

Langoustine with carrot & mango and tom ka kai sauce

Sweetbreads €29.50

Crispy sweetbreads with Dutch asparagus and red wine sauce

Cheese instead of dessert €12.50

Extra cheese €25.00

